



*Wild, Natural & Sustainable®*

## SEAFOOD TECHNICAL COMMITTEE

Thursday, November 11, 2021

11:30 AM – 2:30 PM AKST

*Minutes Approved 4/12/22*

### **I. Welcome and Call to Order:**

Chair Joe Logan began with a welcome on Veterans Day and brief anti-trust statement. A copy of this statement is available on the ASMI website.

Chair Joe Logan calls the meeting to order.

#### **a. Roll Call:**

- i. Committee Members Present: Chair Joe Logan, Vice Chair Hart Schwarzenbach, Tiffany Hanson, Brandii Holmdahl, Dr. Christina Mireles-DeWitt, Joe Frazier, Tracy Hare, Robert Vidal, Michael Kohan, Chris Sannito, Bruce Odegaard, Kimberly Stryker
- ii. Absent: Julie Decker, Jack Schultheis
- iii. Others Present: DEC Commissioner Jason Brune, Jeremy Woodrow (ASMI), John Burrows (ASMI), Becky Monagle (ASMI), Michelle Kaelke (ASMI), Nanette Solanoy (ASMI)

#### **b. Approval of Agenda and Previous Minutes:**

- i. Hart Schwarzenbach moves to approve the agenda and Joe Frazier second. Motion carries and agenda is approved as written.
- ii. Joe Frazier moved to approved the minutes of the previous virtual meeting in March 2021.

#### **c. Committee member announcements:**

Chip Treinen was thanked for his commitment and years of service.  
Michael Kohan has been added since All-Hands 2020

#### **d. Public Comment:**

DEC Commissioner, Jason Brune, discussed DEC's efforts to protect the health and safety of Alaska's fishery resources

## **II. Regulatory Update:**

Guest Speaker Lisa Weddig, National Fisheries Institute (NFI)

### **Past Actions:**

FDA new era of Smarter Food Safety is continuing with a four core activities: Tech-enabled traceability, smarter tools for prevention and outbreak response, new business models and retail modernization, and food safety culture.

FDA proposal FSMA Section 204 Traceability Rule, tracing food from harvest to the consumer. Final decision by Nov 22 and compliance by Jan 2025

FDA's Advice about Eating Fish Fact was updated Oct 2021 for pregnant/breastfeeding women and children age 1-11 years emphasizing fish provide key nutrients to support brain development.

Biden administration removed the SUNSET rule, so that regulations do not disappear if they are not updated.

### **Future Actions:**

FDA plans to release a list of guidance topics for food program to be updated by June 2022

FDA plans to update part of the Fish and Fishery Products Hazards and Controls Guidance document: Chapter 9—Enviro contaminants and allergen related issues

*Faster Act* became law and sesame has been added to list of major allergens effective Jan 2023

Food Safety document related to fisheries to be updated:

- \*Fish Products and bacterial pathogens

- \*Scombrototoxin (histamine)

- \*Compliance Policy Guide: *Listeria monocytogenes* in human foods

FSMA Hazard Analysis & Risk-Based Preventive Controls for Human Food documents being updated as well as documents not directly related to seafood: lead or arsenic content

Labeling related documents Plant based milk alternatives could give a clue on FDA is going to recommend plant based alternatives for seafood will be developed.

Ruling coming out on the definition of the term “Healthy”

Three rules in effect now:

\*OSHA Emergency Temporary Standard (ETS) to protect workers from Covid-19 is in effect now

\*USDA Bioengineered Food Disclosure Standard effective Jan 2022

\*FDA Voluntary Sodium Reduction Goals Table 1.10 Fish and other seafood. (canned or smoked fish are not on the list)

Discussion:

Potential lowering the histamine levels. FDA is waiting for **Kodex** food hygiene committee sampling to be conducted. Current histamine limit 50 level for action. 200 level can cause illness.

Joe Frasier: Changes to the Seafood Hazard Guide updates are underway, but what about the other food product updates that might spill over to seafood? Where are they being discussed by the Preventative Controls Alliance? Joe asked that seafood rep have a seat at the table.

### **III. Old Business:**

#### **a. Kodiak Seafood and Marine Science Center Update-**

Guest Speaker Christopher Sannito

Hosting a company that is sampling recycling packaging material (waxed fish block liners)

Smoked seafood school occurred in October

A lot of mariculture action: currently winding spools for fall plant to be strung near Kodiak

EDA grant proposal

USDA funded a high pressure processing grant for 2 years (Kentucky facility—mariculture and seafood)

Experimenting with doping of neutral smelling surhmi with different levels of decomposed pollock—to be used for training purposes.

#### **b. ASMI Technical Research Projects**

##### **i. UCONN Seafood Consumption and Symptom reduction in Breast Cancer Survivors**

Guest Speaker Dr. Michelle Judge

Study: Adaptive symptom care using fish (high Omega-3 fatty acid) based nutritional directives post breast cancer  
Anti-inflammatory aspect fatty acid found in wild caught AK salmon

Aims: 1. Increase dietary docosahexaenoic acid  
2. Reduce levels of inflammatory mediators  
3. Reduce severity/ interference of psychoneurological symptoms

Population: 98 women (average age 60) 1-2 years post cancer treatment. Cancer stage I to III

Before the study, 64% of the participants consumed fish at or below 1 serving weekly

Phase 1 General Dietary guidelines (meal plan) for 2 weeks

Phase 2 Increased Fish consumption for 6 weeks with two well balanced demographic groups:

High salmon diet group: 12 oz weekly

Low salmon diet group: 6 oz weekly

Data collection is complete

Good news: Depression reduced, sleep improved, perceived stress reduced, fatigue interference reduced  
Questioned the validity of the pain—need to revisit questioning

Not a big difference in results between the two groups (low and high), which showed even a low level of increased fish consumption would be beneficial.

These results will help promote the consumption of wild Alaska salmon for breast cancer survivors.

New: Adding Gut Microbiome study is in progress: Will be studying the alpha diversity and specific species in the gut

50 participants

Samples collected at baseline and last visit and are waiting for final samples to be returned from the lab

Joe Frasier-process to get the gut study published and timeframe?

Dr. Judge: Depends on the journal and reviewers, but typically a year.

**c. NOAA Saltonstall-Kennedy (SK) Grant for Nutrient and Contaminant Database for Alaska Seafood**

\$300k awarded for a 2-year project through Fall 2023

Guest Speakers Dr. Christoff Furin and Dr. Robert Gerlach

Progress to date: Advisory Committee formed, labs are identified and species have been chosen. 8-12 species to be included. Halibut will be included. Sablefish is likely to be included in the project.

Database info will include: prep/storage (processing time since harvest), product form (fillet, round), harvest/handling (time and method, bled), quality (skin/meat color) and various harvest area (3 regions-Gulf, Bering Sea, SE AK).

Goal: 60 samples per species to go to DEC and contract labs

Currently working on establishing a relationship with labs. Initial bids have gone out.

Dr. Robert Gerlach, Anchorage lab: Studies will focus on organic contaminants as well as radio neouclides from the continued release of contaminated waste water from the Japanese Fukushima nuclear site. Samples will be preserved for future use.

DEC Commissioner: Jason Brune

FDA recently did some random sampling of 167 processed foods at grocery stores looking for PFAS contamination and it was found in three fish processed products (fish sticks, canned tuna and protein powder). It could be from the packaging rather than the fish product itself.

DEC wants to ensure the level of testing/sampling done by DEC meets the seafood market comfortable level. Current fish tissue monitoring has been paid by cruise ship tax funds and now will be paid with general funds in the future.

Hart Schwarzenbach: Requests the food safety study be validated

by the legislature so that the findings are factual and accepted by EU and Canada.

Jason Brune: Asian market is just concerned that Alaska is doing sampling.

Chris Barrows (PSPA): What and when we test is important. An independent comprehensive food safety study would benefit the commercial fishing industry.

**d. Oregon State University (OSU): Foundation for Food & Agriculture Research (FFAR) Grant: Recovery of Nutritional Food from Seafood Byproducts Utilization Grant**

Assess nutritional content of protein isolates from seafood byproducts in developing dietary products  
3-year project \$667k grant from multiple sources and ASMI will contribute \$10k

Final results will be available in 2024

**e. OSU: Consumer Acceptability and Shelf-Life Assessment of Frozen Seafood**

Another research OSU project under the SK grant is in progress to determine shelf life of frozen seafood stored in different freezers (commercial and home freezer)  
ASMI Tech is serving on the advisory committee  
Alaska Coho and Sablefish will be studied  
January 2023 completion

**f. OSU's Food Innovation Center: Chef Sensory Evaluation of Frozen Alaska Seafood**

Chefs and their understanding of frozen seafood high quality and advantages.  
Coordinate with Culinary Institute and will start in early 2022.

**g. ASMI's Regulatory Responses**

- i. FDA Traceability Rule-commented in Feb 2021  
Submitted 11 comments in line with NFI.
- ii. USDA FAS China's new import/export regulations
- iii. USDA Foods containing or comprised of cultured cells
- iv. USDA FAS Indonesia's regulation for Halal product assurance
- v. USDA FAS China's revised hygienic standard for cooked meat products
- vi. USDA FAS South Korea's imported food safety control
- vii. USDA Supply chain resilience
- viii. USDA Potential inclusion of wild-capture seafood in USDA's organic label program. (Likely not going anywhere for wild caught seafood)

**IV. New Business**

**a. Outreach and Material Development**

\*Revamped the Alaska Seafood Guide 101 brochure that provides intro and overview of AK species and terminology

\*Pacific Halibut, Cod, Flatfish, Mentaiko fact sheets are available

\*New consumer guide/fact sheet for use of whole salmon is now available. Halibut and Sablefish consumer fact sheets are in the works.

\*Bleeding Guideline Fact sheet completed for industry

\*Frozen Alaskan Seafood quality of and shipping live crab

\*Other technical fact sheets: Chalky Halibut and Jellied Sablefish (internal education use only)

\*New Quality of Alaska Frozen Seafood—fact sheet and video

\*Nutrition video coming

\*Developing collaborative technical topic sheets with Sea Grant for industry use such as: Nematodes (parasites) and seafood fact sheet completed (ASMI logo not included). Will be working on other topic fact sheets such as shell fish safety, parasites, shelf life, mercury and environmental issues.

\*Website overhaul and moving technical material and species fact sheets to new website is complete

\*Wrote an article for National Fisherman (Sept issue) on Alaska's fish ticket/eLanding system in context of product traceability.

Alaska Research Consortium: Supporting education and workforce training for Alaska's seafood industry. ASMI is providing support through partnership, outreach, and curriculum development.

\*Will be working fact sheet on weather-vained scallops and then other new commercial products

\*Will be working on Shellfish Buyers Guide

Hart Schwarzenbach: Status of using the new Nutritional database and metal hazard guide.

John: Will be posted and linked to the ASMI website

## **b. Forthcoming and Recent Technical Topics**

- i. Metal inclusion as a significant hazard has been assessed by auditors in Alaska, and NOAA SIP has decided to uphold this as a significant hazard despite arguments from industry and SPA that this asserts USDC standards must be higher than FDA HACCP, contrary to USDC's MOU with the FDA. In their final

memo, SIP affirmed that controlling metal using a prerequisite program or SSOP will not be acceptable.

Field auditors have been instructed to give processors until January 2022 to modify plans, after which they will begin assessing as a serious deficiency. SPA has begun work on new templates, but we wanted to bring this issue to the table for discussion.

ii. Whole Dungeness Crab Plan

Depth of harvest could be a factor on PSP levels in crab, but is still unknown.

Shellfish Committee has asked for Technical assistance on this issue.

**c. Nominations:**

Brandii Holmdahl Chair. Motion by Joe Logan, second by Hart Schwarzenbach

Robert Vidal as Vice Chair. Motion by Joe Logan, second by Hart Schwarzenbach

Unanimous consent for both nominations.

**V. ASMI Species and Operational Committee Questions**

Discussed the different Species and Operational Committee concerns. See attached Seafood Tech responses.

John will continue to provide support to all committees.

**VI. Next Meeting and Adjourn**

Next tentative meeting: March or April 2022

Meeting adjourns at 2:40pm